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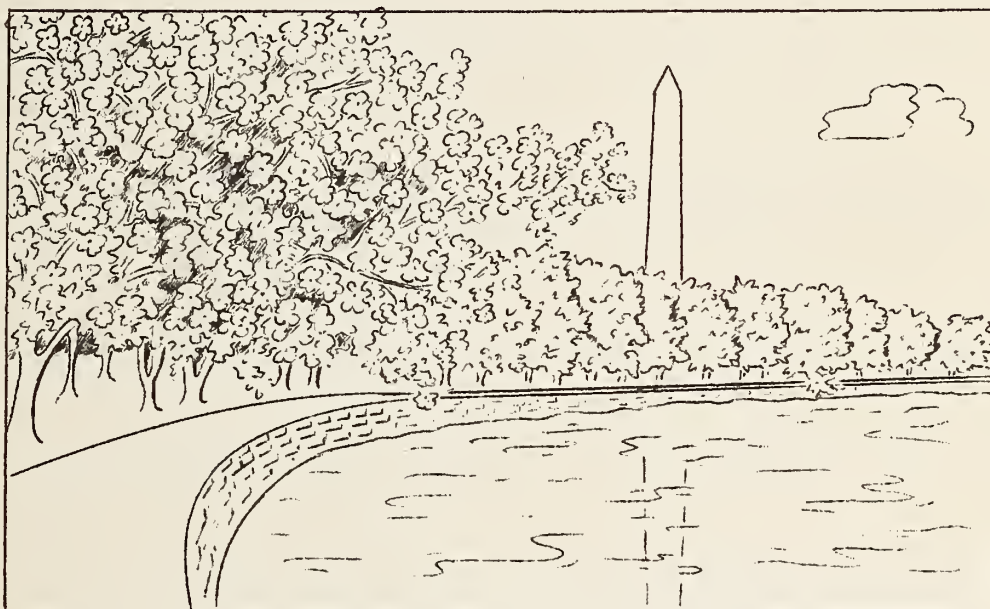
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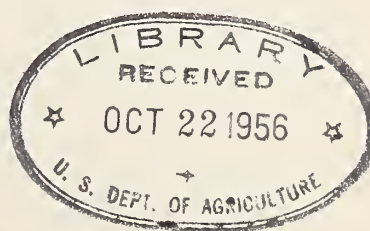
# SUPERVISORS' CONFERENCE

## JOINT CENTRAL-EASTERN DISTRICTS

WASHINGTON 25, D. C.  
MARCH 28 TO APRIL 1, 1955



CONFERENCE ROOM FOR DISCUSSION PERIODS - ROOM 509A  
LABORATORIES FOR CUTTING SAMPLES - ROOMS 0727 AND 0739





GENERAL

1. Discuss special analyses.

Ans. - Fee provided for in the Rules and Regulations is considered adequate for most determinations. Don't charge extra for training the analyst or preparing reagents. Field offices having infrequent special analyses may find it advantageous to send samples to the District office or Washington.

2. Discuss sampling by inspectors of other branches.

Ans. - May be desirable and advantageous to utilize inspectors of other branches and divisions. However, be sure such inspector or grader is properly instructed on how to perform the services and duties required -- may have to cover each item individually. Dunn to check availability of small, metal Fresh F & V stamp for bags, etc.

3. Discuss thoroughly use of "Officially Sampled" stamp in lieu of checkloading and how to notify receiving installations what to look for.

Ans. - Use of stamp is reasonably well standardized. Suggestion that stamp be numbered for accountability purposes and also a provision be made for lot identification. Do not stamp lots that are in transfer cases or unlabeled.

4. Discuss how to sell inspection to State, County and City institutions. Also discuss methods to fit in with their volume of buying.

Ans. - Make well planned contacts with purchasing officers. Assist them in setting up their specifications in line with applicable United States Standards.

5. Discuss Veteran Hospital buying of frozen food. Possible acceptance of copies of certificates and "Officially Sampled" stamp. I believe that considerable additional Veterans work could be developed.

Ans. - Purchases of frozen fruits and vegetables are currently being handled on a local level - each hospital or activity responsible for its own program. Discuss acceptance of "Officially Sampled" stamp with local procurement officers. Inspection costs for small lots frequently are a determining factor in selling service.



6. Discuss how to sell more service to chain store systems.

Ans. - This is a major problem inasmuch as buyers in local areas are given considerable latitude in their purchase programs. Too often no definite policy established at top level. Following suggestions offered for selling service:

- (a) More contracts with buyers by top Washington personnel.
- (b) Establish a super-sales service force.
- (c) Develop certain educational material for distribution to potential customers in which the advantages of utilizing our Service are emphasized.
- (d) Encourage inspectors to demonstrate by their work and the manner in which assignments are handled that the Branch can render a worthwhile service.

7. Discuss phone answering device in lieu of full time clerk during off seasons in some of our offices.

Ans. - In seasonal offices or offices which cannot support a full time clerk this service is very desirable.

Lytton will confirm advantages of system.

8. Discuss possible variations in Letter Agreements concerning \$3.75 rate for 1st full year before going on cost plus 25%. We sometimes have a plant which has used an inspector seasonally over several years who now wants to go on a full year round basis, with a break of a few weeks wherein the inspector can use his annual leave and the comp time he has accumulated at the plant.

Ans. - Follow the guide provided in Memo C-99. However, if plant has extensively utilized our services in the past and agrees to a year around assignment, satisfactory charge salary at cost plus 25 percent, providing a reclamation clause in contract to require supplemental payment if lapse of service occurs before year is up or if contract terminated before end of year.

9. Discuss repeated violations in labeling by plants under continuous, such as Baumers at New Orleans.

Ans. - Basically this is a Food and Drug responsibility. Do not sanction the use of shielded lids or shield on label of GNC or Substandard merchandise. Beasley to review problem on West Coast. May be desirable to recommend cancellation of contract if packer continues to be careless with labels. Be careful not to promiscuously quote alleged violations and place yourself in line for a libel suit.



10. Discuss proposed "Offending Codes" instructions.

Ans. - No general agreement on policy. Dunn prepared a suggested procedure for handling and distributed copies to each Officer-in-Charge and Supervisor present with request that problem be studied and comment within two weeks.

11. Discuss any information you have relative to conversion of present "indefinite employees" to status. Many of our inspectors want to have status under civil service, and have written us or have discussed it with us.

NOTE: As of February 15, 1956 all regular employees have either an "Excepted Appointment (Conditional)" or "Excepted Appointment (Permanent)."

12. Discuss tolerances for drained weights, net weights, etc., and need for scales delicate enough to handle the job.

Ans. - No interest shown in purchase of scales suitable for weighing to relatively high degree of accuracy.

13. Discuss numbering system for memos. They are still fouled up. Also that overworked phrase "This supersedes all previous instructions on this subject." It would be better for one man in Washington to spend his time finding out what is superseded rather than have 30 Officers-in-Charge and 350 Inspectors each try to do it.

Ans. - Present numbering system to be reviewed at request of Max Austin. Revised memorandums would not be given a new number but would follow the Federal Specification procedure of revisions and memorandums. Washington office agreed to review system and make improvements where practicable.

14. Remind Officers-in-Charge to keep District Supervisor and Washington reminded of what is going on in their area at least once per month. Some are doing very well, but with others I am in the dark unless I happen to talk with them on the phone.

Ans. - Southerland informed everyone to observe this policy more carefully.

15. Again discuss and EMPHASIZE that Comp Leave should be used on every possible occasion. I believe there may be some negligence in this respect. When an inspector has plenty of comp and annual leave and a plant is shut down for one or more days, the inspector should use some of it. This would permit us to ease off a little on our packers. It would make us friends in the industry as well. I believe most are doing it in one way or another, particularly early in the season when the inspector may have slack days, but deducts it during the peak before starting to charge overtime. However, I believe there are some abuses right on the tail end of the pack.

Ans. - In order to meet our fiscal obligations this procedure should be carefully observed.

16. Discuss recruiting some top notch inspectors from the technical schools.

Ans. - Discussion brought out the need, but difficult to obtain and complete with industry.

17. Discuss Ol with Dunn, Beasley, McHenry and Evans.

Ans. - None necessary.

18. Tell our Officers-in-Charge just where we stand financially. I believe a few of them still think our trust fund has enough in it to pull us through slack seasons. Perhaps they had best know just where we stand.

Ans. - In the trust fund a reserve has been set up for annual leave. Steps are being taken to set up reserve for compensatory time. After setting up these reserves the Branch could maintain full scale operations for only a short period of time; necessary that field offices and districts investigate ways and means, cutting expenditures, increasing receipts, and still render good service.

19. Should we not again readjust our lot inspection fees to take care of the anticipated salary increases.

Ans. - Not advisable at this time. What we need is more volume at current rate.

NOTE: Despite of answer, fees were raised July 18, 1955.

20. Review memo on standardization of charges for travel time, sampling charges, etc.

Ans. - Apparently refers to memo on GSA contracts. The procedure therein appears sound and practical.

21. Emphasize necessity for working with new samplers from other branches in order to get the job done properly.

Ans. - OK to use but don't overlook possibility of using inspectors of other branches to render service in an economical manner.

22. What should a code in a frozen food plant cover? Can more than one grade be assigned to a code? For example, can a plant use the same carton code for two shifts and then the lot be separated by skids into two grades?

Ans. - Assign only one grade per carton code.

23. What effect will Fringe Benefit Insurance have on Employee's Compensation Act.

Ans. - No effect.

Does Fringe Benefit Insurance include Accident Insurance?

Ans. - Yes.

24. In view of Fringe Benefit Act of 1954, should net C-86-88-95 be consolidated or re-written to include new findings?

Ans. - C-86-88 superseded by C-95. NOTE: C-95 has been incorporated into the new office procedure manual dated January 1956.

25. Would recommend when C or A Memos are revised, that they be revised complete and not refer back to those which they are superseding.

Ans. - Good idea, will be given consideration.

26. Can any type of letter or similar information be devised to be sent to the trade advising them what commodities and how we may handle inspection for these parties concerned.

Ans. - Trade is familiar with our operation. Such a letter or bulletin has been and is being considered by the Branch office.

27. Inspector reports to temporary station B for indefinite assignment. Works in Station B for 9 days and then reports to plant to assist with second shift. After 2 weeks on second shift reports back to Station B. After 6 days in Station B he reports to a plant to inspect canned merchandise on Army contract for a period of 8 days and then returns to Station B for 3 weeks and again goes out for 4 days on lot inspection assignment. Returns to Station B and repeats same routine. How much per diem may he collect in Station B?

Ans. - 12 days maximum at Station B.

NOTE: Refer to new per diem policy which clarifies this type of situation.



28. After the combined Officers-in-Charge meetings are held and all questions which have been decided upon by the Washington office, is it possible to have one of the District offices run these combined questions and answers in sufficient copies so that each Officer-in-Charge will have one copy for reference.

This will eliminate many repeated questions which arise not only during the year but at our annual conferences.

Ans. - NOTE: This will be attempted. This is it.

29. What is your decision on the proposed pool car proposition advocated by AMS and GSA?

Ans. - Decision is not up to the Branch as GSA has authority to establish car pools. We must have adequate transportation without material increase in cost.

30. How does "Buy American Act" apply to Frozen Products?

- (a) Army and Navy
- (b) Veterans Administration
- (c) G.S.A.

Ans. - "Buy American Act" applies to frozen as well as canned products. Up to the procurement agencies to apply proper differential in ascertaining most favorable bid.

31. Chapter on Sampling should be revised and covered in Sections to handle:

- Commercial Inspections
- Plant Inspection-Pack-Certification
- Continuous Inspection

Ans. - This chapter needs revision and will be given every consideration together with other pressing problems.

32. Cannot an un-numbered memorandum be transmitted with each

- Revised Standard
- Inspector Hand Book Instructions

telling which memorandums and instructions are superseded by the new standard.

Ans. - Should not be necessary with revised standards but will be done wherever possible on Inspectors' Instructions or memorandums.

33. Can any type of letter or series of letters or similar information be devised to be sent to industry to advertise our service?

Ans. - Refer to question 26 under General Questions.

# GOVERNMENT INSPECTIONS

1. Is it possible for all of our offices to secure a copy of purchase orders from GSA?

Ans. No. Too many regional FSA offices making purchases and impossible to determine from what area location successful bidder will make delivery.

2. On any Government contract where we do not always know of the "latest pack" should we get a written statement from packer or vendor?

Ans. Yes. - if contract calls for latest pack. On frozen food purchased by VA and QMMC forget it.

NOTE: See Memorandum No. A-29

3. How do we treat low vacuums on State purchases?

Ans. Handle the same as on regular inspections.

4. Under new Federal Specification JJJ-C-91b - Tomato Catsup - are we to determine and certify the percentage of total acid (as acetic acid)?

Ans. Determine on finished product for QMMC purchases only, unless otherwise requested.

5. In stamping cases for purchases for GSA and various State purchases, should we make a notation of amount of cases stamped under "Remarks" on Form FV-370 - Monthly Financial Statement?

Ans. No.

6. Does GSA have quality and stenciling specifications?

Ans. Yes. Each field office has been furnished with a copy of marking requirements. However, responsibility for checking compliance with markings is delegated to GSA warehouses.

7. 442's from McDaniel require that it is the inspector's function to certify as to compliance or non-compliance regarding domestic cases, labeling, and case markings, domestic cases, and to include appropriate remarks thereto on certificate. How far should we go in this and what should we state?

Ans. Follow current memorandum on packaging, packing, and marking of military contracts.

8. What has been done to clear the situation of Entomology and Plant Quarantine inspectors who look at Frozen Fruits and Vegetables for export (at no charge to the vendor)?

Ans. Nothing.

9. Can Memo. A-167, applying to Lemon Products, be applied also to Orange Products (Florida)?

Ans. Yes.

10. P.O. Number indicates a definite QMC installation such as P.O.N.Y. or P.O.RICH. The shipper requests that the destination of the merchandise be shown as the receiver. Is it O.K. to do this? This is not in accord with Memo. A-46.

Ans. Follow Memo. A-46. Add additional statement as per following example: "Columbia, S. C., installation."

11. From 1954 Conference - it was decided to issue new C-45 Memo. - reference distribution of certificates - Army Field Buyers.

Do they have Field Buyers now and should we still follow C-45?

Ans. No longer any field buyers - Memo. C-45 is obsolete. Follow instructions specified on inspection request.

12. Government Agencies, State and City.

Where latest pack is specified or desired and the inspector knows for sure that it is 1953 pack but the canner furnishes a written statement that it is 1954 pack - how to handle?

Ans. Tell procurement agency about discrepancies if we have definite factual information.

13. What is meant by "MIRR's (a QM term)? Some QM "Request for Inspection" forms have asked us to assist contractor in making entries on "MIRR's."

Ans. Military Inspection Receiving Report.



14. Should we sign QM form DD-250, dated 1 November 1952? QM gives very specific instructions to canner to have inspector sign these forms before submitting his papers to QM. Our instructions have been not to sign these forms, but it leaves the canner in a state of confusion, fearing that his payment may be delayed if we don't sign them for him.

Ans. Processed FV Inspectors do not sign this form. Veterinarian and Army Inspectors do sign this form.

15. Is there any way we can charge time for paper work, when the QMMC asks for numerous certificates, each for a specific number of cases?

Ans. Yes. Enter under "Salary" a reasonable charge for such time and annotation, "Preparation of Reports."

16. Is it possible to obtain a uniform procedure for submitting samples of export shipping media to QM testing laboratories? Some ask for un-sealed cans, (and I still don't know if this means new, un-sealed, unused cans or cans that have been opened for inspection), others ask for 4-inch squares from tops and bottoms. Some ask for 6 12-inch square panels from 3 export cases, and still others ask for 6 12-inch square panels from 6 export cases, and still others ask for 3 complete cases, or sleeves, whichever the case may be. Some places ask us to distribute the 1195 form in quadruplicate and others ask for a quintuplicate distribution and only send the forms in quadruplicate. A little uniformity in procedure and understanding would perhaps help us to comply with their wishes.

Ans. Send them what they ask for.

NOTE: Problem has been increasingly confusing but is being solved by instructions to be issued from Washington office.

17. AIS Instruction No. 913-1 requires the use of Sampling Form TW-43, if any samples are removed from the lot. Who furnishes this form? Does CSS enclose them with the inspection request?

Ans. CSS furnishes forms. Forms not enclosed with requests.

18. What is a well-glued case?

NOTE: Field offices have been furnished with a guide for determining a well-glued case.

19. Should contractors withhold shipment of merchandise pending QM laboratory report on packaging material?

Ans. NOTE: Contractor's responsibility. Refer to latest instructions on subject as covered by memorandums on packaging, packing and marketing.

20. Is "Hunt for the Best" and other such advertising embossed on the end of cans O.K. for school lunch and the Army?

Ans. Will be referred to F&V Division for consideration on school lunch programs.

NOTE: The present opinion is to prohibit advertising embossed on lids for school lunch contracts. It is contemplated that further announcements of school lunch purchases will contain a paragraph prohibiting the use of advertising embossed lids.

CERTIFICATION

1. Unofficial samples.

- . Repeating the suggestion to certify all unofficially submitted samples without showing any label information or code. This would eliminate many wires, many pre-gradings, etc.

Ans. Under present policy we cannot do it.

2. What statement, if any, should we make under "Grade" when the certificate is restricted to analysis only?

Ans. If complete inspection has been made, do not restrict grade, give full grade.

If applicant requests restriction to any quality factors prior to time of inspection is made and no obvious foreign material is present, use the following:

"Grade Not Certified account inspection to color and defects only."  
Any restricting statement should be the last statement under Remarks.

Believe the following to be better.

Grade: See Remarks.

Remarks: Inspection and certification restricted to above factors (or condition) only at request of applicant.

3. Restricted certificates.

When can we use and how to certify:

Quality factors?

Items not included in quality factors?

Ans. This will be fully covered in Chapter IV.

4. How do we handle certification of frozen products--(a) containing ice crystals? (b) Showing dehydrations?

Ans. Follow Frozen Pea Inspectors' Instructions dated Jan. 1953, page 22, except do not GNC the product as indicated in Para. (c) and (d) unless the product is out of condition and unedible.

5. When bringing an inspection up to date at what point should a full sample be drawn--

30 days, 90 days, 6 months?

(a) Frozen?

(b) Canned?

Ans. (a) No general rule can be applied.

(b) Up to each inspector to be sure that an adequate number of samples are drawn in order to reflect the true quality and condition of the lot.

6. When certifying canned products, how do we indicate on certificates the position of the ring mark on cans?

Ans. See continuous Inspection - Chapter VIII.

GENERAL INSPECTION

1. Is an Electric Moisture Tester practical and accurate enough for official certification (such as Steinlite)?

Ans. Yes - On some products. We are now using moisture testers on dried fruits.

2. In case of 300x106 can sizes, may we group the contents of 6 cans together to establish quality factors?

Ans. No - Depends on product. Suggest you contact Washington office.

3. Drained Weights

Can Sizes such as (300 or 303)

When recommended drained weights are not shown in the standard for this size can -

Ans. (Do Not Flag Statement)

Note: Refer to Memo A-81 as revised April 15, 1955, Page 9. Apply formula to determine recommended drained weight. Do not take exception unless drained weight is more than 10% below value calculated by formula.

4. When did we start using a vacuum oven for AIS? See Page 7 of Memo A-134.

Ans. F&D Method does not use vacuum oven. Correct A-134. Vacuum oven should be deleted from Memo. Use ordinary confection oven.

5. Page 3, Example 1, Fill of Container. Memo A-134.

Page 55, Example 2, Fill of Container. Tomato Handbook.

Why use two different methods for the same results? Tomato Handbook gives a better explanation and more accurate. In almost all cases light net weight indicates slack fill.

Ans. Fill of Container discussed in great detail in Certification Handbook. In case of the example, the method in the Tomato Handbook is most preferred.

6. When is a can satisfactorily filled?

When Headspace is okay but contains very little product, mostly packing medium.

Ans. The example is not properly filled, and not in accordance with good commercial practice.



When Headspace is okay but contains very little packing medium and mostly product. (Enough packing media so as not to comply with vacuum pack).

Ans. Not in accordance with good commercial practice.

7. One question which needs clarification pertains to increasing fractions to whole numbers when averaging the score of factors in a limiting rule classification. For total score average, any fraction is increased to the next point. See Page 51, Paragraph (2).

Ans. For average score for a factor in limiting rule classification, the average score for any limiting rule is in a lower classification than that of the indicated grade, the tolerance no longer applies. Page 52, Par. (b). From this, as I understand it, for the factor of Color in Tomatoes bottom B score is 23 points. An average of 22.87 points for color is less than 23 points and the tolerance does not apply.

8. When a product is packed in August and a certificate is issued in November and the drained weight factor shows:

61-1/2 to 67 ounces, average 64 ounces, determined immediately after packing on August 28 and August 31-

Since most institutional or state organizations will not accept this drained weight statement and if below standard requirements, they will deduct the weight deficiency, cannot checks be made to bring the drained weights up-to-date at the time of issuance of certificates?

Same applies to Brix requirements.

Ans. Not practical to bring inspection up-to-date. For "Brix" blend product and simulate equalization.

9. Can we use 50 percent of water capacity of container as a guide for minimum drained weight for good commercial practice?

Ans. Depends entirely on the product.

10. Rate of Sampling - (Yormack would like to present some examples on this)

Ans. No answer.



FROZEN

1. How should sulphur condensation in frozen sulphured apples found on under side of lid or rim of body of can be reported on certificate?

Ans. Describe condition of container.

How should we report it if it affects product?

Score down accordingly.

2. Some frozen apples (Baldwin) show a slight trace of pink coloring. Is this characteristic of off-color?

Ans. Ignore a very slight amount.

3. Mast heads give us practically uniform size for A - Fairly Uniform in C.

Under Size factor, we define the above in each grade, but we do not say anything about stoppers. Should this not be a stopper both in A and C?

Ans. Assume question refers to frozen apples. Not intended size be a stopper unless Substandard. Refer standard carefully and note that mast head has provision for Grade C size if score not less than 85 points.

4. How should we certify machine pitted frozen apricots, plums, and prunes?

Ans. Follow Memo A-162.

Note: Frozen Plum Grade Standard effective March 6, 1956.

5. What is the proper way to determine tough fiber in frozen asparagus?

Ans. Use the fork method. Write Mr. Beasley for copy of Inspectors' memorandum 119.

6. Should fiber determinations be made on frozen green and wax beans and, if so, what tolerance?

Ans. Food and Drug fiber test for canned snap beans not applicable. Follow page 19, Inspectors' Instructions for Frozen Green and Wax Beans.

7. What is the tolerance for "flat" beans in round type, or vice versa--?

Ans. Allow 10 percent - See page 10 of Inspectors' Instructions for Frozen Green and Wax Beans.

8. How should mixed types be certified?

Ans. See page 10 of Inspectors' Instructions for Frozen Green and Wax Beans.

Note: Flag grade statement.

9. What styles can be in a package so as to designate it "Mixed"?

Ans. See Mixed Cut and Short Cut and Mixed - page 12 - Hand Book.

Follow definition in grade standards.

Do we ever have any such packs?

Unlikely if mixture of whole and cut being packed, but grade standards would permit the style.

10. It would seem advisable to consider introducing a third factor for score value in determining the grade of frozen lima beans. Would it be possible to place considerable emphasis on maturity as the third factor and assign points to reflect the degree of maturity and tie it in with the two present factors of color and defects?

Ans. Considerable time and effort has been spent in investigating objective test for maturity. Not included as a scoring factor until satisfactory test developed. Do not overlook tenderness requirement in the standards.

11. How can we tell the difference between dry soaked and fresh frozen lima beans?

Ans. No known practical method.

12. How do we certify frozen fresh lima beans that have been soaked prior to processing and freezing?

Ans. Technically speaking, grade standards do not provide for soaking.

13. The Inspectors' Instructions for inspecting frozen lima beans states -  
"It has been administratively determined that loose skins, broken beans and loose cotyledons may be present up to limits prescribed in the B classification and the sample scores in the A classification, provided there are no other defects present which more than slightly affect the appearance or eating quality."

Ans. When the above guide is applied, is the factor of defects scored at the bottom of A or at the proper point in B range and then ignore the stopper?

Score at bottom of Grade A.

Note: New standard as amended July 15, 1955, takes care of problem.

14. How do we explain the difference in color requirement for thick seeded lima beans as specified in the standards for frozen lima beans and frozen succotash?

Ans. No problem - color not a limiting rule in Grade B of frozen succotash.

15. What is the final decision on the presence of morning glory seeds in frozen lima beans.

Ans. Three seeds per 60 ounces with not more than 2 in any one sample.

Note: This no longer applies, as revised standard allows 1 per 30 ounces.

16. When grading frozen lima beans, are two attached cotyledons without a skin considered a defect?

Ans. Consider as one defect. See standard as revised July 15, 1955.

17. Should our standards for frozen broccoli cover "chopped" styles? The terms "cut" and "pieces" are seldom used by the industry.

Ans. Current grade standards cover style either as "cut" or "pieces." Satisfactory to certify finely cut as "chopped." For example:

Style: Cut (chopped)

18. Broccoli cut in an Urschel bean cutter frequently results in an excessive amount of loose buds. How should we certify?

Ans. If head material does not meet requirement for "cut" style certify as "pieces."



19. Is the present working guide for loose leaves in frozen brussels sprouts satisfactory?

Ans. (Allow 1 per each 4 heads in place of 2 in A) West Coast  
(Allow 1 per each 2 heads in - - - - - B) to try this.

More data needed - try at shipping point. Caution: Watch thawing procedure.

20. Are frozen brussels sprouts with spread outer leaves giving a bushy appearance to the head to be scored? Character? Poorly trimmed?

Ans. Score under character if of sufficient significance.

21. Discuss present catalase test for brussels sprouts. Pink centers often found in a lot showing a negative test.

Ans. Be sure to test large and compact sprouts regardless of size. Investigate peroxidase test.

22. How would you handle certification of frozen diced carrots when citric acid and calcium carbonate are used at time of freezing?

Ans. If declared on label certify without exception, provided flavor is not adversely affected.

23. How much husk or cob material should we allow in frozen corn?

Ans. See page 10 - Memo A-134.

24. Should we make filth determinations on frozen corn when worm damaged kernels are present?

Ans. Normally not necessary to make filth extraction. However, examine product very carefully. Use light box as an aid.

25. If worm damage is present in the sample of frozen corn, should it be classified as seriously damaged and certify in accordance with the administrative guide for damaged kernels?

Ans. If damage is definitely worm damage, certify as seriously damaged.

26. How do we score dead grass and weeds in frozen turnip greens? Also spinach?

Ans. G.N.C. if prominent.

27. Is it permissible to use whole canned corn as an ingredient for frozen mixed vegetable in place of frozen corn?

Ans. No.

28. In small retail sizes packages of frozen mixed vegetables may the color of the lima bean component be evaluated on the basis of composite sample?

Ans. Yes.

29. What percent of green will we allow in frozen peaches?

Ans. (A) In Grade A - 10 percent very slight tinge of green.

(B) In Grade B - 10 percent green, slightly more but not vivid.

(C) In Grade C - Vivid. No tolerances given, however, no units may be seriously green.

30. Do the guides for scoring pits, pieces of pits, off-suture cuts, as provided in memos covering canned apricots and peaches also apply to frozen apricots and peaches?

Ans. No.

31. Discuss maturity of frozen blackeye peas.

Ans. 10 percent over-mature and shriveled beans in Grade A and 20 percent in Grade B.

32. In determining minor defects on frozen peas, the following figures are obtained. What is the percent minor defects?

Ans. (A) 160 whole peas  
40 skins  
80 single cotyledons

(B) 200 whole peas  
30 skins  
140 single cotyledons

Follow definition "Pieces of Peas" in canned pea grade standard.

33. Where is emphasis placed with respect to dehydration in frozen peas? Is it considered in the category of color or in the category of defects or in both?

Ans. Generally scored against color and may affect the brine separation.

34. It would seem that tighter restrictions should be considered in graduated tolerances in defect category of frozen pea grades with respect to presence of splits and skins, especially in the Grade A and B classifications.

Ans. Study being made to revise grade standard.

35. When will the standards for frozen peas be revised? Maturity needs two brines; color and defects need revising.

Ans. Same as question 34.

36. How do we score mildew in frozen raspberries?

Ans. Allow 5 percent by count; if over 5 percent, G.N.C.

37. How would you score color in rhubarb where 50 percent of units are red or pink and 50 percent green?

Ans. Certify whichever color predominant.

38. How do you certify frozen rhubarb when 1/4 or 1/2 of the samples in the lot are of the crimson variety and the remainder is green?

Ans. Under color indicate number of samples of each color.

39. In frozen strawberries are "mushy berries" determined on the entire contents of the package or only on the berry material? Exclusive of packing medium.

Ans. Note: Follow the new grade standard and Inspectors' Instructions.

40. In frozen sliced strawberries is the percentage by weight of light colored or not well colored berries based on weight of drained berries or on berries and packing medium?

Ans. Note: Follow the new grade standard.

41. Will the color models for frozen strawberries be available for the coming season?

Ans. Still in experimental stage.

NOTE: Sets of color models are to be distributed to field offices prior to the start of the 1956 strawberry season.



CANNED

1. Canned Apples

When rust-like appearance on inside of body and ends is present, how do we certify?

Ans. Ignore if of no consequence. Fail lot if more than slight.

2. Canned Sliced Apples

Color, imported Belgium and Holland Apples.

Ans. Follow the inspectors instruction handbook dated April 1, 1955.

3. Canned Apple Sauce

How much discoloration can be allowed before you place the product out of condition?

Ans. Assume question refers to abnormal color introduced by contamination, for example green color associated with copper contamination. Lower the score points from A to D depending upon degree of discoloration. Do not G N C unless deleterious to health or rather pronounced off color due to contaminating materials.

4. Canned Asparagus

Color, shattered heads, soft character, beetle eggs attached, flavor bitter or undesirable.

Ans. Appears to be a general question. Score quality factors according to standards. Better flavor not normal and should be scored "Substandard". Contact supervisor for guide on beetle eggs.

5. Canned Apricots

Halves and whole - color, texture, more than 1 pit in No. 10 halves - when to grade D or E?

Ans. This standard in process of revision. Follow Memo No. A-60 for guide on pits and pieces of pits.

6. Canned Beans (Dried)

Consistency - U. S. Standards are wrong in free liquor description. As nearly all canned beans (Dried) show a considerable quantity of free liquor, the description under A consistency for beans in tomato sauce, limiting the product to "not more than a slight separation" is too restrictive. "Not more than a moderate separation of liquor or sauce" would be a better description for consistency.

Ans. This point will be considered on any future revision of standards. In the meantime, check separation soon as product poured from can. Be sure to stir product before emptying on tray.

7. Canned Green and Wax Beans

Present tolerances on extraneous material and unshipped beans appears to be too liberal.

Ans. Statement probably true and will be given consideration in future revision of standards.

8. Is the guide for grading maturity of Canned Green Beans, as listed in Section 3 of Handbook for grading Canned Green Beans, proving satisfactory in other areas? It seems too loose to me.

Ans. Question apparently applies to page 20 of handbook on Frozen rather than Canned. No comments from field. Be sure to classify individual units properly.

9. Canned and Frozen Green and Wax Beans

Under which factor of the grade should material as serious sloughing be scored.

Ans. In Canned, it is an overall requirement of the masthead, but may also show up in Liquor and Color. In Frozen score under factor of "Character" - Follow standard.

10. What is the correct wording to use in body of certificate for fibre determinations in Canned Green Beans?

Ans. Correct terminology is "Fibrous Material".

11. I would like to see examples of the following products, for the factors listed, demonstrated at our conference. Actually, I would like to see them from an area other than my own, because I see too many of our products year in and year out.

Ans. No answer required.

12. Inspection (Commercial)

Should fly eggs and maggot determination be made on Pork and Beans?

Ans. As a general rule not on finished products. On government contracts, check ingoing ingredients, whenever possible. Do likewise on plant inspection.

13. What is the minimum amount of any given sieve size that does not have to be shown on certificates for the following:

Peas - 5 percent by count  
Green Beans 5 percent by count  
Lima Beans - 5 percent by count

14. May the definition for a single sieve size as found in Federal Specifications be applied when certifying on U. S. Standards?

Ans. Peas -- do not follow Federal Specifications.  
Note - Follow handbook dated September 1, 1955.  
Lima Beans and Green Beans -- Follow specification until advised otherwise.

15. Can a pack of beet slabs that would meet uniformity of size requirements be classified as "Cut Style"? Definition in standard appears to permit this. Asked last year, but not answered.

Ans. Standard not intended to permit slabs in "cut" style. Slabs are more nearly "sliced" style. Considered a defect and should be scored accordingly.

16. Canned Beets

If the individual units are of a definite size but the count does not meet requirements, how would you certify?

Ans. If units meet count requirements Table II, based on the drained weight for size of beet and size of container, certify size accordingly.

17. From quartered beets, how do you determine its original size?

Ans. Simulate quarters to an approximate whole beet and use considerable discretion and latitude in determining compliance.

18. Under Style - Canned Beets - how would you certify a can of "Slab" Beets?

Ans. Certify Style as follows:  
"Style - Sliced (mostly 'slabs')"

19. Should there not be a lower drained weight requirement for "Heavy Sirup" Canned Blueberries than for "Water Pack"? Sirup packs show lower drained weights after processing.

Ans. Possibly so if we are consistent with other fruits. Need more data and will be considered when standard is revised.

20. What is the recommended drained weight for 300x106 Canned Blueberries? (Can has a capacity of 3.6 fl. oz.; No. 2 can holds 18 fl. oz. and has a recommended drained weight of 10-3/4 ounces.)

Ans. Tentative figure of 2 ounces is approximately the correct value.

21. Canned Boysenberries - and similar berries - specific definitions of character in the different grades.

Ans. Good idea and will be considered.

22. Canned Sweet Cherries - Royal Anne - color.

Ans. This cherry varies considerably. Do not score down on "blush". Have some one demonstrate color to you.

23. Discuss "uniformity of size" for canned sliced carrots.

Ans. Standard is too restrictive. As a guide, base size on the 90 percent most uniform providing overall appearances not affected.

24. Have we a definite administrative tolerance to work on for corn-borers or corn bore fragments in Canned Corn?

Ans. No. Contact supervisor when encountered.

25. Discuss Fruit Cocktail - Character

Ans. Follow handbook.

26. Discuss "uniformity of size" for fruits for salad with particular reference to number of servings and pieces of each fruit. Problem particularly with No. 10 cans.

Ans. Memo to be issued by Washington.



27. Grape Juice - Canned or Bottled

How much sediment is allowable in A, B, and C?

Ans. Follow the standards. If any lot is a specific problem send samples to Washington for advice.

28. Discuss sampling of crystallized honey in 60 pound containers.

(Swanson)

Ans. No complaints from field. Apparently Swanson only individual concerned.

29. Discuss the present color comparator sets for honey.

(Swanson)

Ans. Turbid suspensions may be used as a guide. Grade A should be no more turbid than suspension No. 1 and Grade B should be no more than No. 2.

31. Discuss scoring of flavor in honey.

(Swanson)

Ans. Must be based on floral source. Review authentic samples whenever possible and check with someone who knows honey.

32. What causes dark (almost black) liquor in canned okra?

Ans. Probably iron sulphide but may be due to some other factor.

33. What is a satisfactory guide for pits in pitted ripe olives?

Ans. Whole pits - 1 per 20 ounces  
Pit fragments - 1 per 40 ounces or 1 olive with 2 to 3 fragments.

34. How are spiced whole peaches handled in grading?

Ans. Follow the standard. Do not score color but be sure it is a normal color. Score the other three factors, multiply total score by 100 and divide by 80.

35. There have been some tendencies on the part of processors diverting freezer type peas to canned peas which creates a problem in scoring for color and also creates a very distinct problem in scoring the maturity. How can the sinker test be applied to reflect a maturity score that is more in line with true canner type peas? How about declaration as to type in certifying?

Ans. Same applies to frozen peas, i.e., canning varieties are sometimes frozen. Apply the standards, using good horse sense. Don't believe practical to certify the type.

36. What can an inspector use for a guide to determine which scoring table to use in assigning points as reflected by sinkers in sweet type peas when approximately 50 percent of peas in the sample conform to sieve sizes 5 and larger and the other 50 percent conform to sizes 4 and smaller?

Ans. No longer a problem as latest standard does not base maturity on size of peas.

37. What can be used to counteract the interference of sodium poly phosphate blanch solutions in determining maturity score values when performing sinker tests (salt brine) in canned sweet peas?

Ans. Not enough information available on this problem.

38. If No. 10 peas are graded on basis of Federal Specifications or State Specifications and fill doesn't come up to requirements, yet Army or State wants to take them at a reduction, what is the procedure to use to know rate of reduction in price?

Ans. Purchase problem and not an inspection problem. Generally drained weight is used as a basis of settlement.

39. Discuss maturity of canned black-eye peas. (Triplet)

Ans. Follow the handbook, page 6.

40. Can a tolerance for "core material and coarse, wide ribs" be established for canned sauerkraut? Asked last year but was not answered.

Ans. Will be considered when standard is revised.

41. Is "Blue Mold" on spinach to be handled as defective leaves or should it be considered G.N.C.?

Ans. Consider as a defect.

42. Canned Tomatoes.

After emptying contents of can on sieve, a noticeable amount of trapped liquor is noticed. Should this be trapped off before determining drained weight?

Ans. Incline sieve so as to facilitate draining liquid but do not shift the tomatoes. Follow handbook on how to spread tomatoes.



43. Does the Memorandum on Tomato Paste in which the method of averaging solids also apply to Tomato Puree? Also does it apply to the divisions between Low, Medium and Heavy concentrations? How about Federal Specification certification?

Ans. Follow administrative guide for a concentrated tomato product as outlined on page 25, Inspectors' Instructions for Tomato Catsup, June 1, 1954.

44. Should Tomato Puree with added basil or other spices be graded as Tomato Puree or as a product for which there is no applicable grade?

Ans. Technically, Food and Drug does not provide for puree with added basil. Certify it as "Tomato Sauce."

45. Is it permissible to report solids on tomato products as "Total Solids" instead of "Salt Free Solids"?

Ans. No. If standard or specification is based on "Salt Free Solids" it should not be reported as "Total Solids."

46. What range of specific gravities or tomato solids may be arranged together to determine the concentration of a lot of Tomato Puree or Paste?

Ans. Follow guide in question 43. Note example bottom page 25 of handbook on Tomato Catsup.

47. The guide for fly eggs and maggots in Tomato Paste dated June 7, 1953, states 20 eggs per 100 gms., regardless of concentration. Memo A-133 states to increase the guide in proportion to concentration of product; or, calculate number of eggs and maggots basis total solids content 8.4 to 9.4 percent. Which instruction do we follow?

Ans. Follow the latest instructions which in this case is Memo A-133.

48. Can Memorandum A-25, "Scoring Defects in Paste and Catsup," be applied to Tomato Juice?

Ans. No.

Is A-25 supposed to be cancelled?

Ans. A-25 is cancelled only for tomato catsup. Guide in A-25 does not apply to tomato juice or catsup.

49. How should we certify bottled tomato catsup -

(a) That contains a large number of air bubbles?

Ans. Ignore.

(b) In which there is a noticeable separation of liquid?

Ans. Ignore slight amount (not over 1/2 inch in bottle when inverted). Otherwise, it is Substandard.

50. Mold in Tomato Sauce

Is based on tomato solids. Why did you raise this question? West Coast wants to change this to refractive index basis to coincide with standard.

Ans. Will be considered. Possibly refractive index is best guide.

51. Will the handbook on tomato sauce provide a tolerance for samples that are slightly above or slightly below the defined R. I. range?

Ans. Yes, it will -

No sample less than 1.3447.

No sample more than 1.3556.

52. How do we certify canned mustard or canned turnip greens? Footnote on canned spinach standard states that the spinach standard may be used. What do we use as the "Product Inspected" on the certificate when certifying canned mustard or turnip greens, canned mustard greens or canned spinach? Instructions say to use the name of the product as shown on the U. S. Standard. Also, how can we certify canned chopped spinach, and other greens? Canned spinach standard does not make allowance for chopped style.

Ans. Use the canned spinach standard. Certify as "Canned Mustard Greens." Describe style as "Chopped" in body of certificate. Under Grade state "No applicable style for chopped spinach; Based on applicable quality factors product is U. S. GRADE \_\_\_\_\_."

53. State of Ohio and Commonwealth of Kentucky buy sardines in carload lots. Importers claim (with some degree of accuracy) that their imports are better and cost less than domestic pack. Federal Specification PP-S-51b specifies Domestic only. Is there any way of certifying imported sardines? Would paragraph C-1 of the Specifications relating to "packed under strict sanitary conditions" prevent us from certifying imported sardines?

Ans. Use Federal Specification PP-S-51b as a guide for inspection. Under Grade state "Federal Specification PP-S-51b not applicable to imported sardines. Based on applicable quality factors product meets (or fails) specification requirements." Paragraph C-1 would have no more effect upon certification of imported sardines than for domestic sardines.

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